



Dinner Menu - June 2025

First Course:

Grilled Romaine Caesar Salad, Herbed Croutons, shaved Parmesan

or

Fire Roasted Tomato Bisque, Crème Fraîche, Parmesan Crisp

or

Beet Carpaccio, Toasted Walnuts, Arugula, Blood Orange Vinaigrette

or

Cheese Plate of St. Angel Triple Cream Brie, Hornbacher and Carozzi DOP Gorgonzola ,
Cherry Tomatoes, Shallot Jam, Olive Tapenade, Crostini

Second Course:

Beef Tartare (Deconstructed),

Egg Yolk, Parsley, Capers, Oreno Greek Olive Oil, Whole Grain Mustard, Red Onions, Grilled Baguette

or

Baked Eggplant Lesbos, Feta Cheese, Kalamata Olives, Slow Simmered Tomato Sauce

or

Pan Seared Shrimp, Fried Green Tomato with Mango, Pineapple, Bell Pepper and Jicama Salsa

Main Course:

Roasted Duck Confit,

Austrian Dumpling, Haricots Verts, Red Wine Cabbage, Mango Chutney, Demi-Glace

or

Grilled Beef Tenderloin (substitute a Tomahawk Steak for 2 for a \$50.00 upcharge),

Potato Pavé, Asparagus, Spinach & Roasted Garlic Purée, Blistered Tomatoes,

Caramelized Onions, Mushrooms, Demi-Glace

or

Pan Seared Local Mountain Trout Almondine,

Saffron Risotto, Tomato Garlic Confit, Wilted Spinach, Haricots Verts, Carrots, Lemon Butter Cream Sauce

or

Pan Seared New Zealand Lamb Chops,

Garlic Parmesan Fingerling Potatoes, Asparagus, Carrots, Pea Puree, Local Mushrooms, Black Garlic Jus

or

Tempura Battered Tofu,

Saffron Risotto, Asparagus, Haricots Verts, Caramelized Onions, Tomatoes, Ginger and Ponzu Reduction

Dessert:

Viennese Apple Strudel (with Cinnamon and Walnuts), Homemade Vanilla Ice Cream, Whipped Cream

or

Strawberry Shortcake, Homemade Strawberry Ice Cream, Strawberry Foam, Whipped Cream

or

Chocolate Crèmeux (Gluten Free), Fresh Berries, Almond Biscotti, Whipped Cream